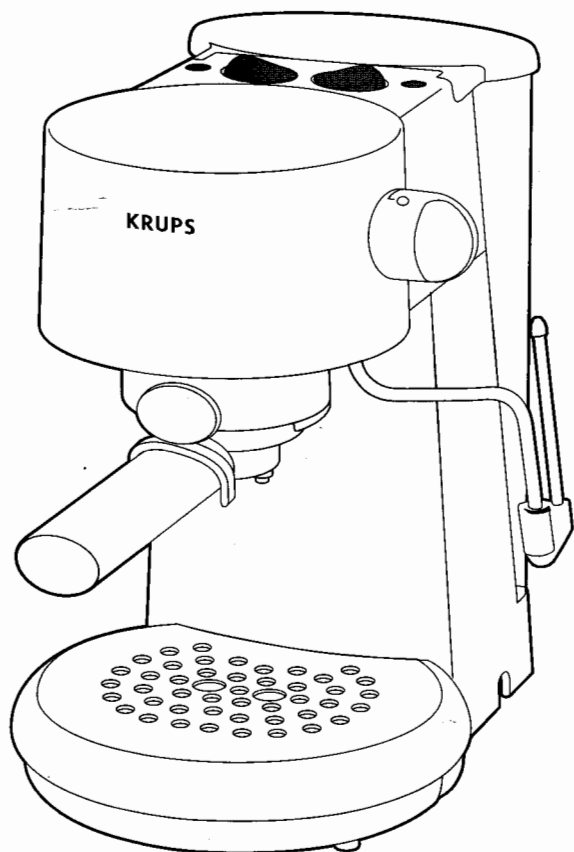
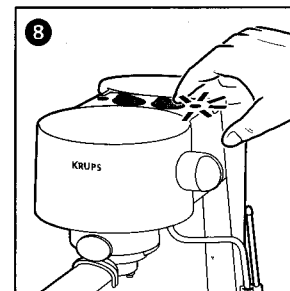
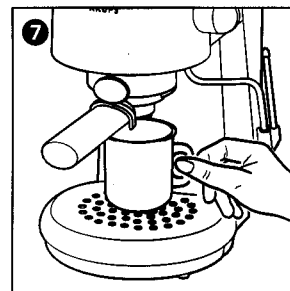
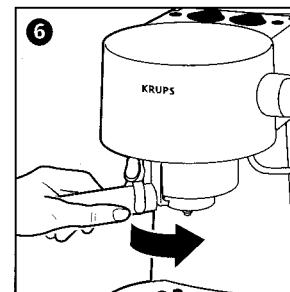
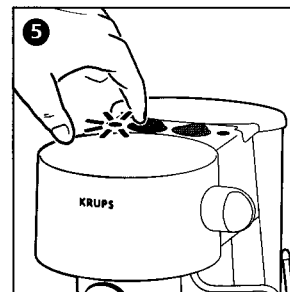
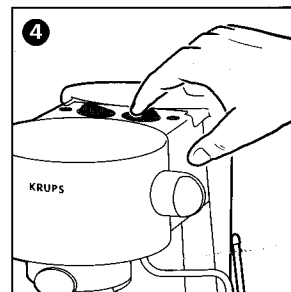
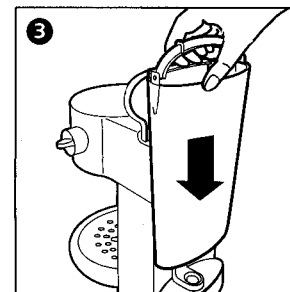
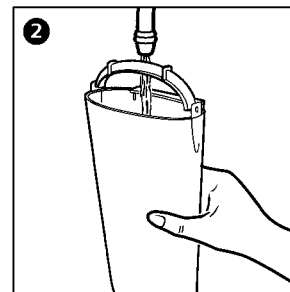
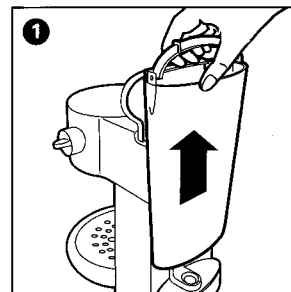
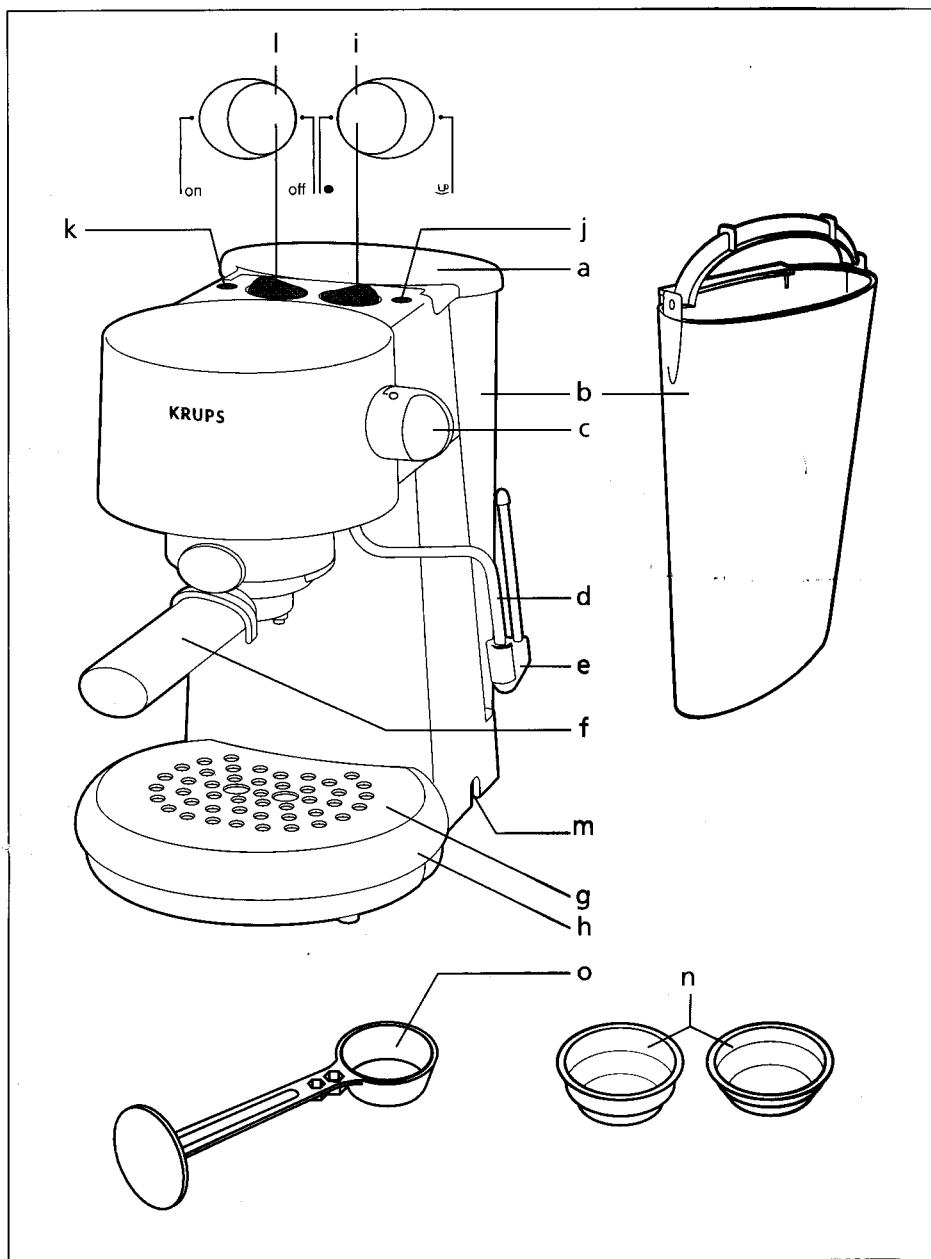
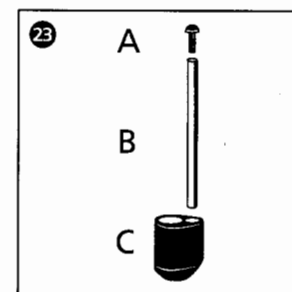
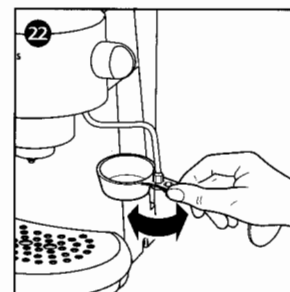
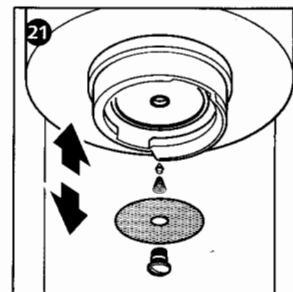
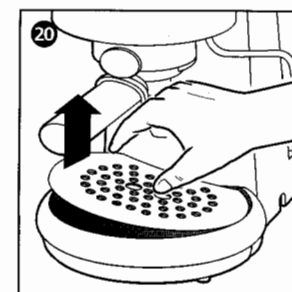
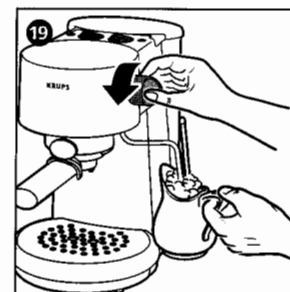
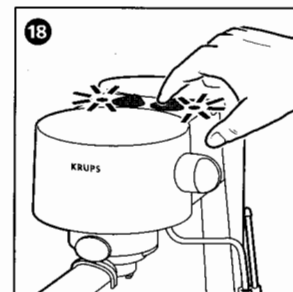
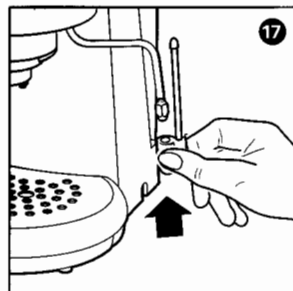
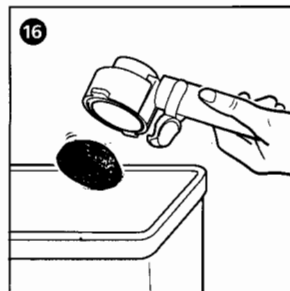
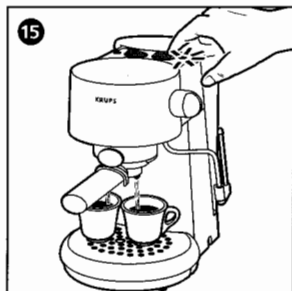
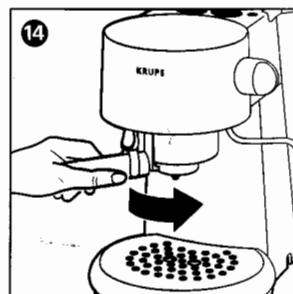
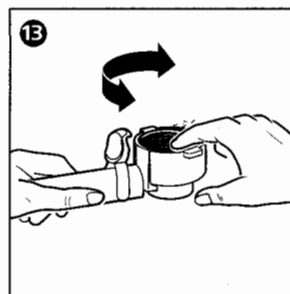
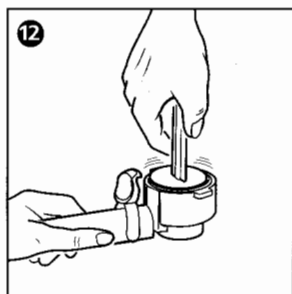
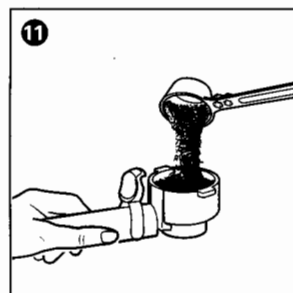
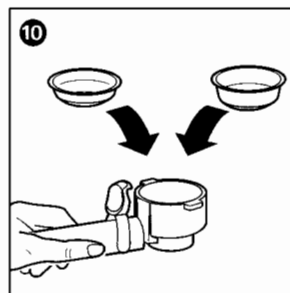
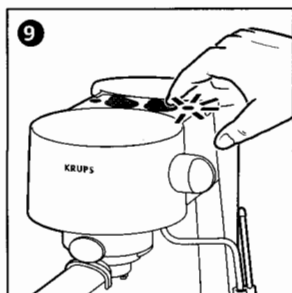


KRUPS







Description

- a Lid for removable tank
- b Removable water tank
- c Steam tap
- d Steam nozzle
- e Perfect Froth attachment
- f Filter holder
- g Cup rest grid
- h Drip tray
- i Pump On/Off switch
- j Temperature indicator light (orange)
- k « On » indicator light
- l Machine On/Off switch
- m Cord storage
- n Filters for one or two cups
- o Measuring spoon and tamping tool

Safety recommendations



- Before using your espresso for the first time, please read these instructions carefully.
- Only use an earthed plug to connect the appliance. Check that the voltage indicated on the information plate on the appliance does in fact match that of your electrical wiring system.
- Do not place your espresso maker on a hot surface (electrical hotplate, for example) or close to a flame.
- Do not remove the filter holder containing the coffee while water is running through, as the appliance is under pressure at this time.
- Do not use the appliance when the drip tray and the grid are not in place.
- Unplug the appliance if a problem occurs while the coffee is running through or before cleaning it.
- Do not unplug the appliance by pulling on the cord and do not place the cord on a sharp edge or the corner of an item of furniture.

- Avoid contact with the hot parts of the appliance by the cord or your hands (hotplate for cups, filter holder, steam nozzle).
- Never immerse the appliance in water.
- Keep out of reach of children and do not allow the cord to hang down.
- Follow the descaling instructions.
- Do not use the machine if it has been damaged or if the cord is in poor condition.
- If the cord or any other specific element becomes defective, these must be replaced only by an approved Krups service center. You should never under any circumstances open the appliance yourself.
- Check that the filter holder is firmly in place before making coffee.

Espresso coffee

Espresso coffee is richer in aroma and stronger than normal coffee. It is drunk from small espresso cups. It is made by passing hot water under pressure through the ground coffee to obtain this delicious foamy black coffee with its revitalizing effect.

You can recognize espresso by its characteristic aroma and its typical foamy head. But this requires high pressure and an excellent espresso coffee, which has been well roasted and correctly ground. If you cannot buy ground espresso coffee, use a coffee grinder to grind the beans.

The coffee must not be ground too fine. It should be slightly granulous. If it is too fine, you run the risk of blocking the grid and water will no longer pass through. When a retailer grinds beans for you, always ask them to be ground two settings more coarse than normal fineness for espresso.

Setting-up the appliance

- Lift the lid and remove the water tank (1).
- Fill the water tank (2).

- Replace the water tank by aligning grooves and pressing down firmly so that the valve at the bottom opens. Close the lid (3).

The transparent water tank enables you to check the water level. Always add water when necessary.

Before using your espresso maker for the first time

Before using the appliance for the first time and also after a long period of non-use, prepare several cups of water (without any coffee) to rinse the system thoroughly :

- Place the filter in the filter holder and avoid getting the thumb guard in the way.
- Engage the filter holder on the left facing the external marking and turn it firmly to the right (6).
- Place a cup under the filter holder (7).
- Set the pump switch to the off position ● (4).
- Turn on the appliance (5).

The operating indicator light (red) and the thermostat indicator light (orange) will both come on.

A little water may leak from the percolation head during the rise in temperature.

- Set the cup switch to the « U » or on position (8).

The pump is then activated. If the boiler (water-heating system) is empty (on first use, for example), it will fill with water with a characteristic filling noise. The water contained in the boiler is evacuated via the infusion nozzle.

- As soon as the water is running out of the filter holder, reset the pump switch to the off position ●.
- Allow the appliance to finish heating the water.
- Once the orange light goes out, allow the equivalent of 2 to 3 cups of water to run through, setting the pump switch to the « U » or on position.

- If necessary interrupt the process by setting the pump switch back to the off ● position in order to empty the container.

To rinse the steam nozzle :

- place a container under it,
- slowly turn the steam tap all the way to the max position and allow the steam to escape for about 10 seconds.
- reset the tap to the off O position and empty the container.

Filling the water boiler

- Before using the appliance, check that the boiler is full of water.
- Place a container under the percolation head.
- Switch on the appliance and set the pump switch to the « U » or on position. As soon as water flows from the percolation head, the boiler is full.

If the water boiler empties itself during the preparation of the steam (steam stops coming out of the evacuation pipe), it must be refilled.

- To do this, turn the steam tap to the off O position, place a container under the percolation head and set the pump switch to the « U » or on position.
- Allow the water to flow from the percolation head until the orange light goes on ; then reset the pump switch to the off position ●.
- Wait until the orange light has gone out before resuming steam production by slowly turning the steam tap to the max position.

Preparing an espresso

- Fill the water tank with fresh water (1) (2) (3).
- Set the pump switch to the off position ● (4).
- Switch on the appliance (5).
- Set the pump switch to the on « U » position and wait until a small amount of

water flows out, which means the boiler is full.

- Then reset the pump switch to the off position ●.

As soon as the system has reached the required temperature, the orange light will go out.

- Preheat the espresso cups, having first engaged the filter holder (without any coffee) and place them underneath.
- Set the pump switch to the on « ☺ » position (9).
- Fill the cups with boiling water and reset the pump switch to the off position ●.
- Remove the filter holder.
- Insert the appropriate filter (for one or two cups) into the filter holder (10).
- Fill with one or two measures of ground coffee (11).
- Press down "tamp" the coffee with the end of the measuring spoon (12).
- Remove any coffee from the edges of the filter holder (13).
- Insert the filter holder and turn it firmly to the right (14).
- Place one or two espresso cups beneath the filter holder.
- Prepare the espresso by setting the pump switch to the on « ☺ » position (15).
- When a sufficient quantity has run through (about 15-20 seconds), reset the pump switch to the off position ●.
- After making the espresso, remove the filter holder and throw away the coffee grounds while holding down the thumb guard to keep the filters from falling into the garbage (16).

To make more espresso, simply refill the filter and repeat steps.

To remove grounds that may still be in the percolator, put empty filter back in place and set the pump switch to the on « ☺ » position (9). As water is coming out loosen filter holder slowly and jiggle it side to side. Reset the pump switch to the off position ●.

Making cappuccino, latte, or other drinks

Steam can be used to froth milk for a cappuccino, steam milk for a latte or heat liquids.

The temperature required to produce steam being higher than that necessary to make an espresso, the espresso should always be prepared first, because otherwise the coffee might taste burnt.

The nature of the system is such that a little water, which can be collected in a separate container, will escape from the steam nozzle before the steam appears.

• FROTHING MILK FOR A CAPPUCCINO

When preparing an espresso, this machine can be used to produce frothy milk to prepare a cappuccino.

For best results, use the Perfect Froth attachment.

Please note: The Perfect Froth attachment must only be used for producing frothy milk.

- If not already in place, fit the accessory to the end of the steam nozzle (17).
- Pour cold low fat or no fat (skim) milk into a chilled frothing pitcher about 1/3 full (maximum 1/2 full).
- Check that the boiler is full of water (See filling the water boiler section).

The pump switch must be in the off position ● (18).

- Turn the steam tap from the off O position slightly to the preheat or "froth" position. The orange light will go out when the machine is hot enough to froth:
- Place an empty cup under the steam nozzle and turn the steam tap to **max** position.
- Let the water flow until steam appears, then turn the tap back to the off O position.

You can now start to prepare frothy milk.

- Place the frothing pitcher under the steam nozzle in such a way that the black rubber part of the Perfect Froth attachment is immersed in the milk.

- Turn the tap slowly to **max** position and hold the container steady during the operation (19). **To get more froth** you can move the pitcher down a bit when the froth begins to rise keeping the black rubber piece slightly below the surface.

The black rubber piece should not touch the bottom of the pitcher, as this would prevent the steam escaping.

- Once you have obtained the froth, reset the tap to the off O position and remove the pitcher.
- Tap the pitcher on the counter a few times to separate the froth from the steamed milk. Let it stand for one to two minutes. Hold back the froth with a spoon and pour the steamed milk in. Top off drink with froth.
- Then set the tap to steam position again for a few moments (with an empty container under the nozzle) to eliminate the residue of milk in the nozzle which if not done, could harden and severely impact the performance of your machine.

- Once this operation is finished, immediately clean the Perfect Froth attachment and the steam nozzle with a damp cloth or slightly abrasive sponge if necessary.

• STEAMING MILK FOR LATTE OR HEATING OTHER LIQUIDS

- Remove the Perfect Froth attachment.
- Check that the boiler is full of water (See filling the water boiler section).
- The pump switch must be in the off position ● (18).
- Turn the steam tap from the off O position slightly to the preheat or "froth" position. The orange light will go out when the machine is hot enough to froth:
- Place an empty cup under the steam nozzle and turn the steam tap to **max** position.
- Let the water flow until steam appears, then turn the tap back to the off O position.
- You can now start to steam milk or heat other liquids.
- Place the container under the steam nozzle in such a way that the jet is immersed in the liquid.

- Turn the tap slowly to **max** position.
- Once the liquid is hot enough, reset the tap to the off position O and remove the container from the nozzle.

• NOTE :

If you wish to prepare an espresso immediately after frothing, steaming or heating liquids, it is vital that you allow the appliance to cool down to the «coffee making» temperature :

- Place a cup under the filter holder and set the pump switch to the on « ☺ » position.
- Let the water run through until the orange temperature indicator light goes out.
- Reset the pump switch to the off position ●, after which you may prepare an espresso in the usual way.

Cleaning

- Before doing any cleaning, unplug the appliance and allow it to cool down.
- Wipe the body of the appliance with a damp cloth.
- The water tank must be emptied after use.
- Remove the cup rest grid and clean it (20).
- Empty the drip tray and clean it.
- The percolation head, the filter holder and the filters must be cleaned after each use :
 - First, allow the appliance to cool down, then wipe the percolation head with a damp cloth. Each detachable element can be rinsed under running water.
 - Do not clean the filter holder or the cup rest grid in the dishwasher.
 - If the percolation head is very dirty, unscrew the percolation head using a coin : the valve spring and sealing gasket will also come off.
 - Clean the grid and wipe the percolation head with a damp cloth.
 - Replace the grid and screw it firmly in place.
 - Make sure the valve spring and the sealing gasket are correctly positioned (21).

Important : After making frothy milk, clean the steam nozzle immediately by allowing the appliance to produce steam for 1 to 2 seconds. Then wipe the tip with a damp cloth. If the pipe and the tip have been completely obstructed, clean these using a needle.

If necessary, this part of the nozzle can be unscrewed using the hexagonal key found on the measuring spoon and by unscrewing it in an anti-clockwise direction. Clean this part thoroughly (22).

The nozzle must be screwed back on in a clockwise direction after cleaning.

Use the key carefully when screwing it back on, and do not over-tighten.

Warning : Do not remove or assemble the steam nozzle when it is hot.

The Perfect Froth attachment can be given a thorough cleaning as follows:

- Remove the two parts, **A** and **C**, of the metal stem, **B (23)**.
- Wash both parts in hot water.
- If the tiny aspiration hole of part **A** is blocked, unblock it using a fine needle.

If the appliance is not to be used for a long period, do not leave the filter holder in the percolation head, as this will cause unnecessary wear on the gasket and shorten its lifetime.

Descaling

You should descale (remove lime/calcium deposits) your espresso maker occasionally, with citric or tartaric acid to ensure optimum performance over time.

We do, however, recommend that you use the **Krups descaling accessory**, which is available, by calling (800) 526-5377. Frequency of descaling depends on the hardness of the water and how often it is used.

• Then use the following method :

- Before descaling, unscrew the percolation grid from the percolation head.
- Clean the percolation grid and the

percolation head of any tartar and coffee ground residues.

- Replace the valve spring and the gasket on the percolation head and screw down firmly.
- Remove the Perfect Froth attachment from the steam nozzle.
- Dissolve one packet of descaling powder (two teaspoons) in half a litre of warm water and pour this into the empty water tank.
- Place one cup under the percolation head and another under the steam nozzle.
- Switch on the appliance and set the pump switch to the on «  » position.
- Allow about half of the descaling solution to run through then reset the pump switch to the off «  » position.
- Turn the steam tap to **max** position.
- When the steam appears, turn the tap back to the on «  » position.
- Leave the remainder of the descaling solution to work on the interior of the machine for 10 to 15 minutes.
- Place a container under the percolation head and reset the pump switch to the on «  » position.
- Allow the descaling solution to run through completely, then reset the pump switch to the off «  » position.
- Continue by allowing two water tanks of clean water to run through with the pump switch in the on «  » position.
- Refill the water tank and place one cup under the percolation head and another under the steam nozzle.
- Set the steam tap to **max** position for about 30 seconds.
- Then reset the steam tap to the on «  » position and allow the remainder of the water to run through via the percolation head.
- Then reset the pump switch to the off «  » position.
- Switch off the appliance and allow it to cool down.
- Unscrew the valve spring and the gasket from the percolation head and replace the

percolation grid with the valve spring and the gasket on the percolation head.

- Finally, replace the Perfect Froth attachment on the steam nozzle.

Problems, probable causes and solutions

Problems	Probable causes	Solutions
The espresso is not hot enough.	The cups, the filter and filter holder are cold.	Preheat the accessories (cups, filter and filter holder). See paragraph «Preparing an espresso ».
Coffee is leaking around the filter holder.	The filter holder is not correctly fitted.	See paragraph «Preparing an espresso ».
	There is still some ground coffee around the edge of the filter.	Clean around the filter and the gasket.
	The percolation head gasket is dirty.	Clean the gasket with a damp cloth.
	The percolation head gasket is faulty.	Contact an approved Krups service center.
Very loud noise from the pump	No water in the water tank.	Fill the water tank.
	Water tank incorrectly fitted.	Press down firmly on the water tank.
	Ground coffee too old or very dry and pump cannot produce pressure.	Use fresh ground coffee.
	Boiler is empty.	See paragraph «Filling the water boiler ».
Water is not flowing through	No water in the water tank.	Fill the water tank.
	Water tank incorrectly fitted.	Press down firmly on the water tank.
	Filter is blocked, the ground coffee is too fine or pressed down too hard.	Clean the filter and the head grid. See the paragraph «Cleaning » and try using a coarser ground coffee.

Water is not flowing through	Percolation head grid is clogged.	Soak the grid in descaling solution. See « Cleaning » paragraph.
	Appliance needs descaling	See « Descaling » paragraph.
	Boiler is empty.	See paragraph «Filling the water boiler ».
Water is running through too quickly	Coffee is too coarse	Try using a finer ground coffee.
	Insufficient quantity of ground coffee.	Use the spoon provided to measure out the coffee.
	Ground coffee not pressed down firmly enough.	Press down the coffee more firmly.
There is no head (froth) on the espresso.	Coffee is too coarse	Try using a finer ground coffee.
	Ground coffee not pressed down firmly enough.	Press down the coffee more firmly.
	Ground coffee is old or too dry.	Use fresh ground coffee.
The milk is not very frothy.	Steam nozzle blocked.	See the paragraph « Cleaning ».
	Perfect Froth attachment blocked.	See the paragraph « Cleaning ».
	Milk is not fresh.	Use fresh milk.
	Milk is lukewarm.	Put milk in the fridge.
Lots of water on the ground coffee.	Boiler is empty.	See paragraph «Filling the water boiler ».
	Ground coffee not pressed down firmly enough.	Press down the coffee more firmly.
No steam.	Insufficient quantity of ground coffee.	Add more coffee.
	Boiler is empty.	See paragraph «Filling the water boiler ».

Environment



The packaging consists only of environmentally-compatible materials, which must be disposed of in accordance with the local regulations on recycling.

The appliance itself must be destroyed according to the methods which will be provided on request by the competent local authorities.

Recipes

You can enjoy your espresso just as you like it : when you want to relax, or to round off a good meal.

Here are several recipes for you to enjoy.

. Espresso

- Take one small measure of good quality, well roasted espresso coffee and filter it directly into the preheated cup.

If you use good, well ground coffee, a nice crown of foam should appear on the cup.

- Add sugar if you wish, and treat yourself.

Original espresso is drunk without milk, but lots of sugar.

. Cappuccino

- Use large cups which you have preheated.
- Fill them with a shot of espresso, hold back the froth with a spoon while adding steamed milk, and top off with froth. Amount of steamed milk and froth should be about equal. Finally, sprinkle powdered flavoring such as chocolate on top.

. Latte

- Use large cups which you have preheated.
- Fill them with a shot of espresso, fill most of the way with steamed milk. You can top off with a thin layer of froth and a sprinkle of powdered flavoring such as chocolate.

. Mocha

- Use large cups which you have preheated.
- Fill them with a shot of chocolate syrup (mocha flavor recommended), a shot of espresso and fill most of the way with steamed milk. Top off with whipped cream or froth. Finally, sprinkle powdered chocolate on top.

And there are many more possibilities for « ennobling » your espresso. Let your imagination run wild.

. Espresso corretto

Prepare a cup of espresso in the usual way.

- Then slightly « correct » the taste by adding 1/4 or 1/2 a glass of cognac or liqueur.

Anisette, grape brandy, Sambuco, kirsch and Cointreau are also suitable.

. Iced coffee Italian style

4 balls of vanilla ice cream, 2 cold sugared cups of espresso, 1/8 litre of milk, fresh cream, grated chocolate.

- Mix the cold espresso with milk. Distribute the ice cream balls between the glasses, pour coffee over and decorate with fresh cream and grated chocolate.

. Friesian style coffee

- Add a small glass of rum to a cup of sugared espresso.
- Decorate with a thick layer of fresh cream and serve.

. Espresso flambé

- 2 small glasses of cognac,
2 teaspoons of brown sugar,
2 cups espresso, fresh cream.
- Pour the cognac into heat-resistant glasses, heat and flame it.
 - Add sugar, mix, pour in the coffee and decorate with fresh cream.

If you wish, the espresso can also be diluted with a little boiling water.

Limited One Year Warranty

Your KRUPS #880 is covered by the following warranty :

If from the date of purchase within one year this KRUPS product fails to function because of defects in materials or workmanship, KRUPS North America will, at its option, repair or replace the unit without charge, provided the owner has a proof of date of purchase.

This warranty will be void if malfunction was caused by damage to the product by accident, misuse, use on frequency or voltage other than marked on the product and/or described in the instructions, abuse including tampering, damage in transit, or use for commercial purposes. This warranty gives you specific legal rights, and you may also have other rights which may vary from state to state.